

[Mrs. June Gibson]

[??] DUP

Week No. 3

Item No. 3

Words [900?]

Percent

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FORM A Circumstances of Interview

NAME OF WORKER L. A. Rollins ADDRESS 1126 [?] S

DATE Jan 1939 SUBJECT Folklore

1. Name and address of informant Mrs. June Gibson 517 7th St. Hastings, Neb.
 2. Date and time of interview Jan. 1939 - 3 p.m. - [??]
 3. Place of interview her apartment
 4. Name and address of person, if any, who put you in touch with informant
- none

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5. Name and address of person, if any, accompanying you

none

6. Description of room, house, surroundings, etc.

[Has apartment in fine home, owned by a friend of many years acquaintance. [??] modern, neat and yard well kept.]

FORM B Personal History of Informant

NAME OF WORKER L. A. Rollins ADDRESS 1126 W 6 St.

DATE Jan. 1939 SUBJECT Folklore

NAME AND ADDRESS OR INFORMANT Mrs. June Gibson, W 517 St., Hastings, Neb.

1. Ancestry - English

2. Place and date of birth - Edinburgh, Ill., June 1, 1876.

3. Family - Husband

4. Place lived, in with dates - Does not remember dates Edinburgh, Ill until 11 yrs. old, then York, Neb., [Horton?], Kans., to Hastings about 20 years ago.

5. Education, with dates - Finished 6 grades in Edinburgh, Ill, and York, Neb.

6. Occupations and accomplishments, with dates - Dressmaker & Tailor

7. Special skills and interests - Housekeeping, Cooking

8. Community and religious activities - Christian Church

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9. Description of informant - 5' 8" Heavy set, dark hair, active, works steadily at tailoring.

10. Other points gained in interview - None

FORM C Text of Interview (Unedited)

NAME OF WORKER L. A. Rollins ADDRESS 1126 [??]

DATE Jan 1939 SUBJECT Folklore

NAME AND ADDRESS OF INFORMANT Mrs. June Gibson 517 [?] 7 St. Hastings, Neb

[Home made Soap?]. [We?] as well as everyone else in our neighborhood, had an ash barrel where we put the wood ashes. We set the barrel or leach on a platform about a foot or so from the ground. Holes were bored in bottom of the barrel, sometimes entire bottom of the barrel was taken out. Then a vessel usually of a milk crook or some type of [earthonware?] jar was placed under the barrel.

We would come once about 2 weeks before we wanted to make soap to soak the ashes in just enough so water would in time, slowly [drip?] thru into the vessel. This made our lye and we usually waited until we [got 5? to 6?] gallons of lye [into?].

Now the year round we saved grease of all kinds, old grease and rinds and fats, just anything greasy. Then took the lye and this soap grease and worked it all in an iron kettle. Cooked nearly all day, stirred with a big wooden paddle. To tell when done or had worked enough, let it drip off paddle and if run off like thick molasses was then poured in containers.

[?] wanting to make hard soap [added?] a little salt and rosin. [None Lade haziny?]. 1 gallon of ashes in a iron kettle and about 2 1 gallon of water and boiled it until looked good & strong. Then let it settle, ashes to bottom, lye to top, then strain it off.

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Empty ashes out, clean the kettle and then put 1/2 gallon field corn in kettle, and the ly water and cook or boil [?] til eyes got loose and hulls fell off. Take from kettle and wash in cold water 3 or 4 times. Then put back in kettle and fill kettle with water. Let boil say 1 hour and drain that off and keep repeating this until water is clear. Then place in vessel and put in a cool place. Then use as desired. In cold weather would keep a month or so. Then make up another batch when needed.

To season in cooking, would mostly use meat fryings, adding salt and pepper to taste.

Dried Sweet Corn.

We cleaned off the husks, mostly used the wash boiler to seald it in or bring to a boil. Then the corn was out from the cobs. Then took as a rule a clean sheet. Put it on the kitchen roof away from chickens, spread the corn out on sheet, then covered with netting. In the sun like this for three days would dry it out, then put it in a flour sack and hung in a cool dry place and was used when wanted.